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**LATE NIGHT MENU**

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SERVED NIGHTLY UNTIL 1AM

**SEAFOOD BAR****Shrimp Cocktail** 2.95 ea. 🌿**Blackened Raw Tuna "Sashimi"\*** 10.95 🌿  
chili garlic vinaigrette, wasabi sauce**Raw Oysters\*...market price** 🌿**STARTERS****Caesar Salad** 8.50  
creamy dressing, croutons, parmesan**LTK Nachos** 12.95  
pulled pork, pico de gallo, chipotle aioli**Loaded Fries** 8.95  
bacon, cheese sauce**Spinach & Feta Dip** 6.95  
tortilla chips**Chips & Guacamole** 6.95  
pico de gallo**Buffalo Chicken Potato Croquettes** 8.95  
blue cheese dressing**Buffalo Popcorn Shrimp** 12.95 🌿  
blue cheese, celery**Crispy Calamari** 14.95 🌿  
hot vinegar peppers, garlic aioli**Chicken Wings** 9.95  
habanero bbq, traditional bbq or buffalo**SANDWICHES & MORE****Lobster Roll...market price**  
traditional with mayo, french fries, coleslaw**Grilled Cheese** 13.95  
bacon, tomato, french fries, coleslaw**Pulled Pork Sliders** 11.95  
pickles, french fries, coleslaw**LTK Burger\*** 14.95  
smoked bacon, cabot cheddar, LTK sauce, french fries, coleslaw**Tuna Burger** 16.95  
chili sambal, roasted pepper aioli, french fries, coleslaw**Grilled Chicken Sandwich** 13.95  
bacon, cheddar, chipotle aioli, french fries, coleslaw**BBQ Steak Tips\*** 20.95 🌿  
sweet potato fries, garlicky spinach**Truffled Lobster Mac & Cheese...market price**  
cavatappi, peas, cheddar & fontina cheese sauce**SIDES**

additional sides 5.50

french fries 🌿, seaweed salad, sweet potato fries 🌿, coleslaw 🌿

**SIGNATURE DESSERTS****Seasonal Bread Pudding** 6.50**Warm Chocolate Chip Cookie** 3.95🌿 *can be prepared without gluten*

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Please note: Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## WINE LIST

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(wines by the bottle available upon request)

### CHAMPAGNE & SPARKLING

#### Prosecco

Jeio, *Valdobbiadene*, NV 11.00

#### Champagne

Taittinger "La Française" Brut, *France*, NV 12.75

### WHITE

#### Muscadet

Domaine des 3 Versants, *Loire Valley*, 2016 9.00

#### Pinot Blanc

Domaines Schlumberger "Les Princes Abbés," *Alsace*, 2016 9.00

#### Chardonnay

Chalone Estate "Gavilan," *Chalone*, 2014 11.50

Sonoma-Cutrer "Russian River Ranches,"  
*Sonoma Coast*, 2016 12.50

Ramey Cellars, *Russian River Valley*, 2014 14.50

Cakebread, *Napa Valley*, 2016 16.50

#### Sauvignon Blanc

Delaille "Unique," *Loire Valley*, 2016 9.50

Sancerre, Domaine Roger Neveu  
"Cote des Embouffants," *Loire Valley*, 2016 13.00

Cloudy Bay, *Marlborough*, 2017 13.50

#### Pinot Grigio

di Lenardo "Monovitigno," *Friuli*, 2016 9.00

Santa Margherita, *Valdadige*, 2016 12.75

#### Off-Dry Riesling

J.J. Karp Brauneberger Juffer Kabinett, *Mosel*, 2016 10.50

### DRY ROSÉ

Mulderbosch, Rosé of Cabernet Sauvignon,  
*Coastal Region*, 2017 10.00

Acrobat Rosé of Pinot Noir, *Oregon*, 2016 10.50

### RED

#### Pinot Noir

DeLoach "Block 1950," *Sonoma Coast*, 2014 12.00

#### Cinsault

De Martino "Gallardia," *Itata Valley*, 2016 9.50

#### Bonarda

El Libre, *Mendoza*, 2017 9.00

#### Shiraz

Mitolo "Jester," *McLaren Vale*, 2015 10.50

#### Chianti Classico

Cecchi, *Toscana*, 2015 10.00

#### Malbec

Alcanza, *Mendoza*, 2017 11.00

#### Merlot

Buena Vista "Raison d'Etre," *Sonoma*, 2015 10.50

#### Cabernet Franc

Chinon, Chateau Coudray Montpensier,  
*Loire Valley*, 2016 10.00

#### Cabernet Sauvignon

Chappellet "The Mountain Cuvée," *Napa Valley*, 2015 13.50

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